

# THANKSGIVING LUNCH BUFFET

November 16 • 11:30AM–1:30PM • \$31.50 Per Person

## MENU

### SOUP

Cauliflower and Leek Soup with Crème Fraiche **vgt, gf**

### SALADS

Autumn Kale Salad with Currants,  
Bacon Bread Crumbs with Red Wine Vinaigrette

Mixed Greens, Acorn Squash, Haricot Vert,  
Pumpkin Seeds, Quinoa, Lemon Oregano Vinaigrette **v, gf**

Traditional Caesar Salad with Pecorino Romano **gf**

### ENTRÉES

Hand Carved Turkey Breast with Rosemary Sage Gravy **gf**

Honey Glazed Ham with Pineapple Cherry Glaze **gf**

Baked Salmon with Brown Butter, Capers and Sun-Dried Tomatoes **gf**

### SIDES

Garlic Mashed Potatoes **vgt, gf**

Herb Focaccia Stuffing, Prunes, Celery, Red Crisp Apple,  
Castelvetrano Olives, Carrots, Golden Raisins

Roasted Red Beets  
with Goat Cheese, Honey Orange Vinaigrette **vgt**

Seared Wild Mushrooms  
with Black Garlic Sauce, Cilantro Chimichurri **vgt**

Creamy Herb Polenta **vgt**

Roasted Brussel Sprouts with Apple Cider Vinaigrette  
and Crispy Granny Smith Apples **v**

Baked Brie with Honey Poached Cranberries,  
Frisee, Pomegranate Molasses **vgt, gf**

### DESSERTS

Pumpkin Pie **vgt**

Sweet Potato Pie **vgt**

Chocolate Dipped Pecan Sandies **vgt, contains nuts**

Fresh Fruit Tarts **vgt**

Flourless Chocolate Cake **gf**

Vegan Brownies **v**

Vanilla Ice Cream **vgt, gf**

**vgt** · vegetarian | **v** · vegan | **gf** · gluten-free

Tax and gratuity not included. Menu subject to change.